



GRISSINI

~ SET LUNCH ~

STARTER (Choose One)

Carpaccio of Wood-smoked Salmon
served with Rocket Salad, Heirloom Tomato, Kalamata Olives, Sicilian Extra Virgin Olive Oil "Primo" & Balsamico

Cream of Porcini Mushroom
enhanced with Truffle Oil, Crostino, Parmesan & Basil Oil

MAIN COURSE (Choose One)

Josper Grilled Farm Fed Chicken Thigh
served with Garlic-Thyme Mashed Potatoes, Seasonal Vegetables in Rosemary Jus Reduction

Josper Grilled Pacific Red Snapper Fillet
served with Green Pea's Mousseline, Crispy Bacon Bits, Vine Ripened Cherry Tomato, Lemon Wedge on Salsa Verde

DESSERT

Classic Coffee Tiramisu

~ SET DINNER ~

STARTER

Sliced Cantaloupe Melon
served with Aged Parma Ham, Shaved Parmesan, Rocket Salad, Kalamanta Olive & Balsamico

PASTA

Classical Rigatoni Pasta
served with Smoked Pancetta, San Marzano Herb Tomato Sauce, Basil Oil, Parmigiano Reggiano D.O.P.

MAIN COURSE (Choose One)

Norwegian Wild Salmon Fillet
served with Roasted Parsnip, Baby Spinach, Baked Vine-Ripened Cherry Tomato, Lemon Wedge on Salsa Verde

New Zealand Angus Beef Ribeye
served with Roasted Herb Ratte Potatoes, Organic Baby Carrots, Asparagus & Squash Vegetables in Prestige Red Wine Sauce

DESSERT

Warm Hazelnut Chocolate Tart
filled with Assorted Berries, accompanied with Pistachio Ice Cream

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Venue:

Grissini Restaurant
G/F Grand Copthorne
Waterfront Hotel

Date:

Monday, 2 July 2018 –
Sunday, 15 July 2018

Time:

Lunch: 12pm – 2.30pm
Dinner: 6.30pm – 10.30pm

Price:

Lunch: \$48++ / pax
Dinner: \$78++ / pax

Chef:

Antonio Cocozza

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